Agro-wastes are the vast amounts of solid waste generated during the growing, preparing, and eating of fruits and vegetables. They can cause disposal issues, contamination, and the loss of important nutrients and biomass. Agro-wastes have the potential to be turned into usable products or even used as raw materials by other businesses. A promising area is the use of processing wastes from fruits and vegetables as a source of useful compounds. Thus, this study comes to the conclusion that the watermelon rind, a significant byproduct of watermelon fruit, has enormous nutritional potential and can be employed successfully in food compositions. The proximate analysis of water melon rind powder revealed notable quantities of ash, fat, and protein. Additionally, water melon rind powder's physical properties—including bulk density, aerated bulk density, tapped density, Hausner's ratio, and Carr's index—showed that it was suitable for use in food preparations and had fair flowability.This research opens up new avenues for possible applications of this ingredient in other food industries.

I am Dr. Gazia Nasir, PhD in Post Harvest Engineering and Technology From Aligarh Muslim University. Currently working as Assistant professor in Dept. of Biengineering in Integral university, Lucknow, U.P. India. I did B.Tech In agricultural engineering From G.B.P.U.A.T, Pantnagar and M.Tech in Food Technology from Jamia Hamdard, New Delhi, India.

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VITAE

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